

Smoky Pork Burgers

with Roasted Vegetables & Piquillo Pepper Sauce

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 2

This recipe gives classic burgers a Spanish-style makeover, thanks to a bevy of flavors synonymous with the country's cuisine. We're seasoning our burgers with a delicious blend of spices, including smoked paprika (a Spanish staple), which lends its smoky-sweet depth to the juicy pork. A refreshing layer of baby greens—you may receive baby kale or arugula—balances the rich burgers. On the side, we're dressing a duo of roasted broccoli and potato with a zesty sauce made from piquillo pepper (a type of mild chile) and a bit of sherry vinegar.



BLUE APRON WINE PAIRING:

Two Jakes of Diamonds Cabernet Franc, 2015

Order wine and view other perfect pairings at blueapron.com.



Ingredients



10 oz
GROUND PORK



2
POTATO BUNS



2 cloves
GARLIC



2 oz
BABY GREENS



1
RUSSET POTATO



1/2 lb
BROCCOLI

KNICK KNACKS:



1
ROASTED
PIQUILLO PEPPER



1/4 cup
SOUR CREAM



1 Tbsp
SHERRY VINEGAR



2 tsp
SMOKY SPICE
BLEND



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients & season the sour cream:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ Cut the broccoli into bite-sized florets.
- ☐ Medium dice the potato.
- ☐ Finely chop the pepper and place in a medium bowl.
- ☐ Finely chop 1/3 of the baby greens, leaving the remaining greens whole.
- ☐ Peel and mince the garlic; smash with the flat side of your knife until it resembles a paste (or use a zester).
- ☐ In a bowl, combine the **sour cream** and **up to half the garlic paste**; season with salt and pepper to taste.

2 Roast the vegetables:

- ☐ Place the **broccoli** and **potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 22 to 24 minutes, or until golden brown and tender when pierced with a fork. Remove from the oven and carefully transfer to a large bowl.

3 Make the piquillo pepper sauce:

- ☐ Once the vegetables have roasted for about 10 minutes, to the bowl of **pepper**, add the **chopped baby greens**, **half the vinegar** and **as much of the remaining garlic paste as you'd like**. Slowly stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.

4 Form & cook the patties:

- ☐ While the vegetables continue to roast, in a large bowl, combine the **ground pork** (removing and discarding the paper lining from the bottom) and **spice blend**; season with salt and pepper. Gently mix to combine. Using your hands, form into two 1/2-inch-thick patties; transfer to a plate.
- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the patties; cook, loosely covering the pan with foil, 3 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate and set aside in a warm place.

5 Toast the buns:

- ☐ Add the **buns**, cut sides down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 1 to 2 minutes, or until lightly browned. Transfer to a clean, dry work surface.

6 Finish the vegetables & plate your dish:

- ☐ Add the **piquillo pepper sauce** to the bowl of **roasted vegetables**. Toss to combine; season with salt and pepper to taste.
- ☐ Just before serving, in a medium bowl, combine the **remaining baby greens** and **remaining vinegar**. Drizzle with olive oil; season with salt and pepper. Toss to coat; season with salt and pepper to taste.
- ☐ Spread a layer of the **seasoned sour cream** onto the **toasted bun bottoms**. Top with the **cooked patties** and dressed baby greens. Complete the burgers with the bun tops.
- ☐ Divide the burgers and finished vegetables between 2 dishes. Enjoy!